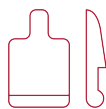




Coffee Pecan Cake with Caramel Popcorn Topping



DIFFICULTY: MEDIUM



PREPARATION TIME: 45 MINUTES



COOKING TIME: 50 MINUTES



SERVES: 8-10

Ingredients

Cake

180g butter, softened
 ¾ cup brown sugar
 1tbsp instant coffee powder
 1tbsp boiling water
 3 eggs
 1 ½ cups SR flour, sifted
 160ml cream
 ½ cup chopped pecans

Topping

2 cups popcorn
 1/3 cup pecans, toasted
 ½ cup pretzels

Caramel Sauce

140ml pouring cream
 1 tsp instant coffee powder
 1 cup sugar
 1/3 cup water

Method

To begin your coffee pecan cake with caramel popcorn pretzel topping, reheat the oven to 160°C on [CircoTherm®](#) and place the wire rack on shelf position 2. Grease and base line a deep 20cm round cake pan.

Place the butter and sugar in a large bowl and beat with electric beaters until light and creamy. Dissolve the coffee powder in the boiling water then add to the creamed mixture and beat well. Add the eggs one at a time and beat well between each addition. Add half the flour and mix on a low speed until just combined. Add the cream, mix again, then mix in the remaining flour. Fold through the chopped pecans. Spoon the mixture into the prepared cake pan and smooth the surface. Bake for 50 to 55 minutes or until cake is cooked when tested with a skewer. Stand the cake for 3 to 4 minutes in the pan before removing onto a wire rack to cool.

Leave the cooled cake on the rack and place it over a large plate. Make a collar around the cake with baking paper, making sure this sits approximately 3cm above the surface of the cake so as to support the topping ingredients. Secure the collar with sticky tape or a paper clip. Use a skewer to pierce holes into the cake – this will allow the Caramel Sauce to absorb into the cake.

Sprinkle the surface of the cake with the popcorn then arrange the pecans and the pretzels on top.

Place the cream and coffee powder for the Caramel Sauce in a small

saucepan and place over a medium heat, [Induction](#) level 5 and heat, stirring regularly until the coffee has dissolved. Allow to cool slightly. Place the sugar and the water in a large saucepan and stir over low heat, Induction level 4 until the sugar has dissolved. Increase the heat to medium high, Induction level 7 and simmer until the toffee is deep golden in colour.

Remove from the heat then carefully add the cream mixture – the mixture will bubble. Carefully swirl the mix to combine. When the bubbles subside, carefully drizzle the hot caramel sauce over the cake as you wish.

Remove the Coffee Pecan Cake to a serving plate.

Serve with cream or ice cream.

Notes
